

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bellacino's Permanent O Mobile Establishment Name Type of Establishment 325 A Hwy 109 N O Temporary O Seasonal Address Lebanon Time in 11:51; AM AM / PM Time out 12:05; PM AM / PM City 04/06/2022 Establishment # 605242188 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 Follow-up Required O Yes 疑 No

Number of Seats 75

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	∳=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	OS=cor
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN	OUT	NA	NO	Employee Health				17
2	380	0			Management and food employee awareness; reporting	0	0		
3	寒	0			Proper use of restriction and exclusion	0	0	5	
	IN	ОИТ	NA	NO	Good Hygienic Practices	$\overline{}$			18 19 20
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				21
6	黨	0		0	Hands clean and properly washed	0	0		22
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	30	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source				23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0	1	24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25 26
13	黛	0	0		Food separated and protected	0	0	4	26
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	X	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

duction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	<u> </u>
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	Т
		Gloves used properly	0	0	_

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	黨	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l in (10) days of the date of the

04/06/2022 Ma

Date

04/06/2022

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Bellacino's				
Establishment Number #: 605242188				
NSPA Survey - To be completed if			-	
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable fo	rm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
L				
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)
1				

bserved Violations	
otal # 5	
epeated # 0	
4:	
5:	
7:	
5:	
7:	
See page at the end of this document for any violations that could not be displayed in this space	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

25:

27: 57: 58:



Establishment Information	
Establishment Name: Bellacino's	
Establishment Number: 605242188	
Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
11:	
12. 12.	
13. 1 <i>A</i> :	
15·	
16·	
17·	
18:	
19 :	
20:	
21:	
22:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23:	

26: Item corrected during inspection. Spray bottles labeled and moved during inspection

See last page for additional comments.

Additional Comments

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Bellacino's			
Establishment Number: 605242188			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information						
Establishment Name: Bellacino's						
Establishment Number #: 605242188						
Sources	1					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
See routine inspection for comments.						